

Food Safety Modernization Act Don't Fall for Scams!

Some restaurant operators have received mailings from companies that offer, for a price, training about the Hazard Analysis Critical Control Points (HACCP) food safety system, and development of HACCP plans for their facilities. The advertising implies that food establishments will need to have HACCP plans to show their inspectors in order to comply with requirements of the recently passed Food Safety Modernization Act.

At this time there are no new Milwaukee or Wisconsin regulations for food establishment operators. The provisions of the Food Safety Modernization Act apply to food manufacturers regulated by the **federal** Food and Drug Administration (FDA). City inspectors will not be asking for, or requiring HACCP plans for routine operations at restaurants and retail grocery stores.

HACCP is an effective tool for any manager who wants to implement a more rigorous food safety assurance system at their business, and we encourage managers to learn more about it. Though originally designed for food manufacturing facilities, it can easily be adapted for retail operations and schools. Many resources are available online. www.foodsafety.gov is your portal to a wealth of food safety information, including excellent guidance on how to implement a HACCP program at the retail level.

There's nothing wrong with paying for consulting services that you feel are appropriate for your business, but the Milwaukee Health Department is the most reliable source of information about code requirements and changes in food safety laws that apply to you, our permit holders. Feel free to call us with any questions.